



# XOPIZZA2FS

WOOD FIRED FREESTANDING PIZZA / HEARTH OVEN

PUT SOME AWESOME IN YOUR BACKYARD



**XOPIZZA2FS**

- Refractory ceramic floor
- Retains heat and cooks food evenly
- Stainless Steel door with air control
- External thermometer

## XO WOOD-FIRED FREESTANDING HEARTH OVEN

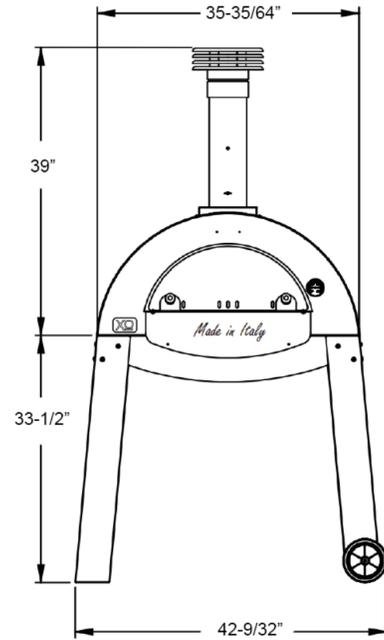
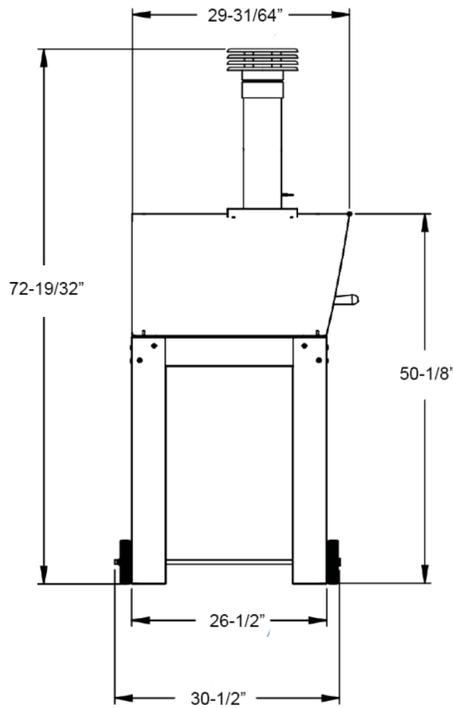
The XOPIZZA2FS series by XO offers an authentic Italian wood-fired pizza experience with robust features to meet the demands of entertaining larger gatherings of family and friends.

The fire brick hearth is lined with double-layered ceramic insulation for excellent heat-retention and superior cooking performance. The oven dome features a durable, UV-resistant powder coat finish to help prevent color fading year-round and is complimented by a signature XO chimney cap and insulated oven door handle.

WORLD CLASS SERVICE | COMPREHENSIVE WARRANTIES

OUR LASTING COMMITMENT TO YOU

## WOOD-FIRED FREESTANDING PIZZA OVEN



### FEATURES

#### FINISH

- Black Charcoal Powder Coat

#### FEATURES

- Patented Air Plus system achieves cooking temperatures with less fuel in 15-20 minutes
- Refractory ceramic floor - insulated to retain heat
- Specially shaped dome retains heat and cooks food evenly
- Stainless Steel door with air control
- Stainless steel stack damper for precise temperature control
- Built-in thermometer displays internal temperature
- Install the stack and you're ready to bake
- Includes Legs and Two (2) Wheels
- Designed and manufactured in Italy

### SPECIFICATIONS

**RECOMMENDED FUEL** HARDWOOD

#### DIMENSIONS

H 50-1/8" - 72-19/32" w/Stack

W 42-9/32"

D 26-1/2" - 30-1/2"/" w/Wheels

**COOKING AREA** 27-1/2"W x 19-5/8"D  
(cooks up to 2 personal size pizzas)

**WEIGHT** 286LBS

#### OPTIONAL

XOPIZZATOOL4

